USER GUIDE

Oven

FAGOR

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- ***STEAMING***

General

Steaming has many advantages if used correctly. Healthy and natural, steaming helps food to retain its taste. A light or herby sauce adds that little touch that makes all the difference.

It does not give off any smells. There is no need to flavour the cooking water with herbs or spices. However, fish can be flavoured by cooking it on a bed of seaweed or poultry on a bed of rosemary or tarragon.

Meat, fish and vegetables can be cooked together.
Pasta, rice and purées can be gently heated without any risk of sticking or drying.
Making cream desserts, custard tarts, rice puddings, etc. is easy... if you cover them with foil the water from the condensation will not wet them.

There is no need to add salt before cooking, or even any cooking water.
To give meat a better appearance, brown it first all over in hot butter in the frying pan.

Compared with boiling, steaming only offers advantages:

It is fast: cooking starts immediately while the cooking time for food in a pan of water only starts from when the water begins to boil.

It is healthy: the vitamins (those known as hydrosoluble) and mineral salts are well preserved because they barely dissolve in the condensed water that covers the food.

Furthermore, no fat is used to aid cooking.
Steaming preserves the taste of the food. It does not add any flavour or grilled or fried taste and does not take any flavour away because there is no dilution in the water.

Opposite side of the coin: there is no point in cooking fish that is not fresh in this way or vegetables that have been forgotten about in the fridge for a week: the results would be catastrophic!

Steaming does not allow tastes or smells to mix, so don’t hesitate to save time and money by cooking fish and a dessert side by side but without touching, for example.

Steaming is also suitable for blanching, reheating or even keeping warm, especially sauces.

First of all, put poultry, veal, pork, etc. in the frying pan with very little fat to give them an appetising golden appearance. Then finish cooking them by steaming.

Cut into small pieces, food cooks more quickly and evenly than if it is cooked whole.

Attention

Keep this user guide with your appliance. If this appliance is ever sold or transferred to another person, ensure that the new owner receives the user guide. Please become familiar with these recommendations before installing and using your appliance. They were written for your safety and the safety of others.

• *SAFETY RECOMMENDATIONS*

– This appliance is not designed to be used by people (including children) with reduced physical, sensorial or mental capacity or people lacking in experience or knowledge, except if they have the benefit, through the intermediary of a person responsible for their safety, of preliminary supervision or instruction concerning the use of the appliance.

– It is advisable to supervise children to make sure that they do not treat the appliance as a toy.

– Do not use steam cleaning appliances.

– This appliance has been designed for cooking with the door closed.
WARNING: The accessible parts of the appliance can become very hot during use. Make sure not to touch the heating elements situated inside the oven. It is advisable to keep young children away from the appliance.

– This appliance is designed for household use. It is exclusively intended for cooking food. This oven does not contain any asbestos-based component.

– When you receive the appliance, unpack or have it unpacked immediately. Give it an overall general inspection. Make note of any concerns or reservations on the delivery slip and make sure to keep a copy of this form.

– Your appliance is intended for standard household use. Do not use it for commercial or industrial purposes or for any other purpose than that for which it was designed.

– Do not modify or attempt to modify any of the characteristics of this appliance. This would be dangerous to your safety.

– Keep young children away from the appliance while it is in use. You will thus avoid them getting burned by knocking over a cooking receptacle.

– Never pull your appliance by the door handle.

– During cooking, make sure that the door of your oven is properly closed so that the seal operates correctly.

– The appliance becomes very hot during use. Do not touch the heating elements inside the oven. You risk serious burns.

– Use oven gloves when putting your dishes in or taking them out of the oven.

– After cooking, never pick up a baking dish with your bare hands.

– Do not place heavy loads on the open door of the oven and make sure that children cannot climb or sit on it.

– For any cleaning of the inside of the oven, the oven must be switched off.

– In addition to the accessories supplied with your oven, only use dishes that are resistant to high temperatures (follow the manufacturers' instructions).

– After using your oven, make sure that all controls are in the off position.

• *ENVIRONMENTAL PROTECTION*

– This appliance's packaging material is recyclable. Help recycle it and protect the environment by dropping it off in the municipal receptacles provided for this purpose.

– Your appliance also contains a great amount of recyclable material. It is marked with this label to indicate the used appliances that should not be mixed with other waste. This way, the appliance recycling organised by your manufacturer will be done under the best possible conditions, in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment. Contact your town hall or your retailer for the used appliance collection points closest to your home..

– We thank you doing your part to protect the environment.

Warning

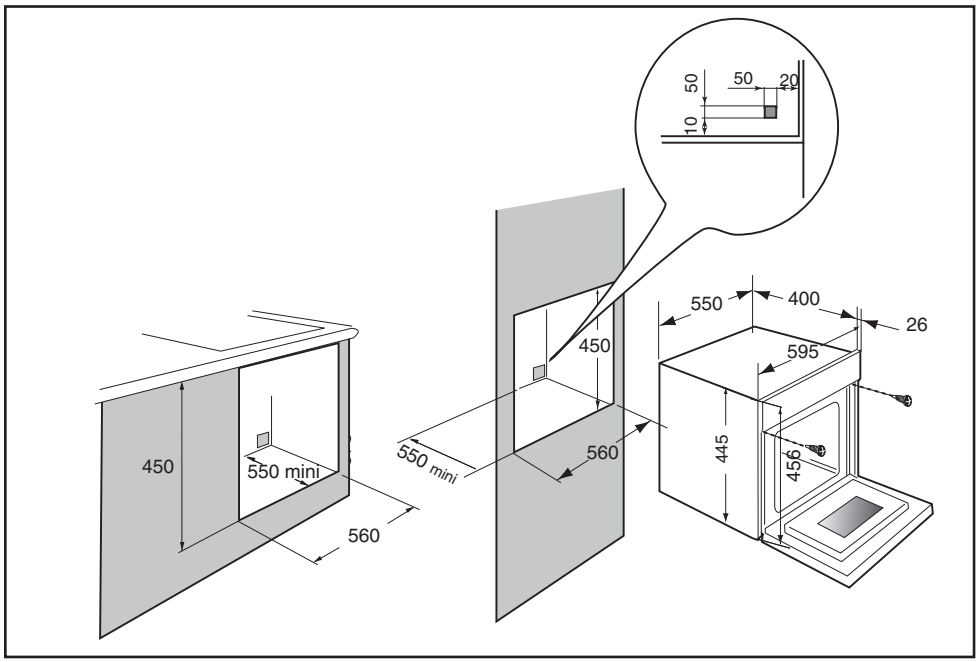
Installation should only be performed by installers and qualified technicians.

This appliance complies with the following European directives:

- Low Voltage Directive 73/23/EEC amended by Directive 93/68/EEC for affixing of EC marking.

- Electromagnetic Compatibility Directive 89/336/EEC amended by Directive 93/68/EEC for affixing of EC marking.

- EC Regulation No. 1935/2004 on materials and articles intended to come into contact with foodstuffs.



• *CHOOSING THE LOCATION*

The diagrams above determine the dimensions of a unit where you will be able to install your oven. This appliance can be installed as an under the counter or column oven

• *RECESSED FITTING*

Centre the oven in the unit to guarantee a minimum distance of 20mm with the adjacent unit. The recessed unit must be made of heat-resistant material (or coated with this type of material).

• For increased stability, fasten the oven to the unit with 2 screws through the holes provided for this purpose on the lateral uprights.

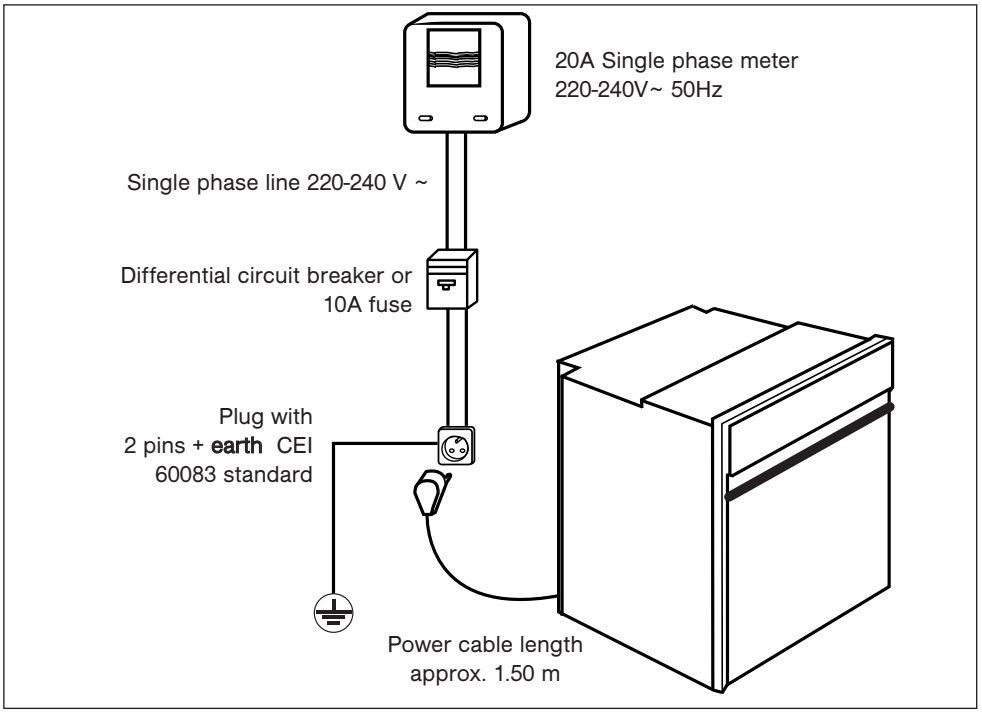
1) Make a Ø 2 mm hole in the wall of the unit to avoid the wood splitting.
2) Fasten the oven with the 2 screws.

Tip

To ensure that your installation is compliant, do not hesitate to contact a household appliance specialist.

Warning

We accept no liability in the event of an accident or incident resulting from grounding that is non-existent, faulty or incorrectly fitted.
If the electrical installation in your household requires modification for you to connect your appliance, contact a qualified electrician.
If the oven presents any anomaly, unplug the appliance or remove the fuse from the oven connection line.



• *ELECTRICAL CONNECTION*

Electrical safety should be ensured by correct recessed fitting. During fitting and maintenance operations, the appliance should be unplugged from the mains and the fuses should cut out or removed.

The electrical connection should be made before the appliance is put in place in the unit. Check that:
- The mains power is sufficient
- The power cables are in good condition
- The diameter of the wires complies with the installation regulations.

Your oven should be connected with a standard 1,5mm2 3 conductor cable (1ph + 1N + earth) which should be connected to the 220-240V~single phased network by standard 1 phase + 1 neutral + earth CEI 60083 plug or a double pole cut-out device in accordance with the installation regulations.

It should be possible to disconnect the appliance from the mains, either through the use of a plug or by fitting a switch to the stationary conduits in accordance with the installation regulations.

Warning

The earth wire (green and yellow) is connected to the ⏚ terminal of the appliance and should be connected to the earth of the installation.
In the event of connection with a plug, it should be accessible after installation.
The fuse of the installation should be 10 amps.

If the power cable is damaged, it must be replaced by the manufacturer, its After-Sales Service or similarly qualified persons to avoid danger.

• *OPERATION*

The water contained in the tank reaches the inside of the oven via a pipe. This water is transformed into steam through contact with a hot surface placed at the bottom of the oven:
This is the steam generator.
It is not necessary to add water to the dish being cooked. To guarantee AUTHENTIC STEAMING, your oven comes with a set of dishes specially designed for perfect steaming.

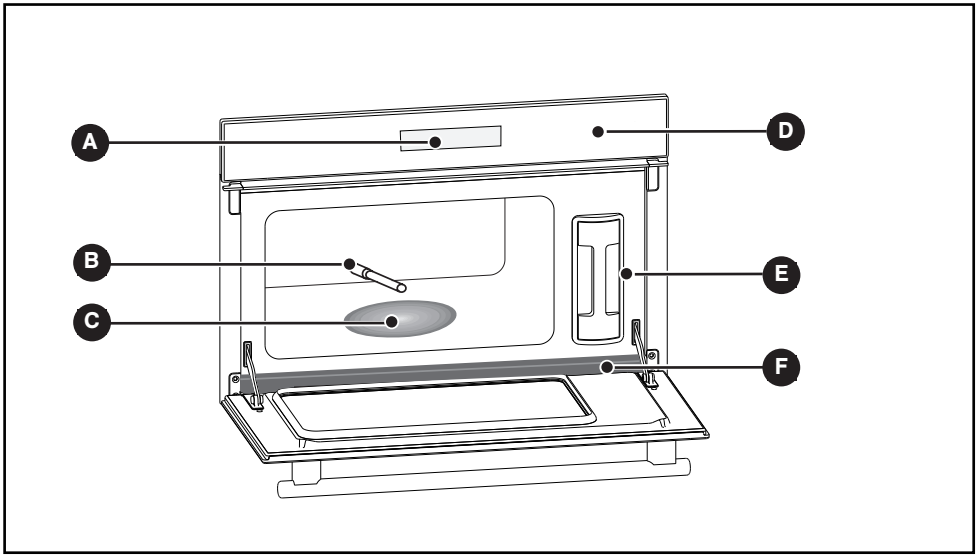
Warning

You MUST fill the water tank to the maximum level before cooking. Fit the tank in its housing by pressing it in AS FAR AS IT WILL GO until you feel it RUN OVER A NOTCH.

Warning

The appliance becomes hot during cooking. Hot steam escapes when you open the door of the appliance. Keep children away.

• *PRESENTATION OF YOUR OVEN*



- **A** Indicator
- **B** Water feed pipe
- **C** Steam generator
- **D** Control pad
- **E** Water tank
- **F** Discharge spout

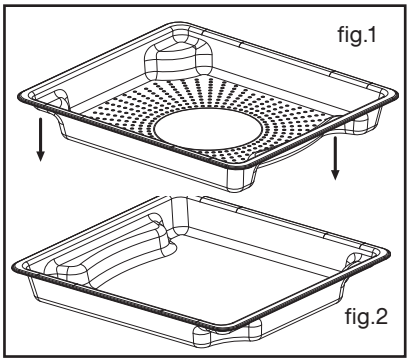
• *ACCESSORIES*

• *Food support dish (fig.1)*

Stainless steel dish perforated to avoid contact between the food and the condensation water.

• *Condensates dish (fig.2)*

Stainless steel dish for recovering the water from condensation.



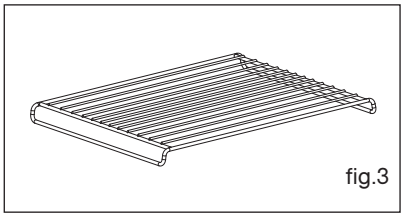
Tip

For steaming, place dish fig.1 upside down over dish fig.2 so that they do not fit together (diagram opposite).

For storage, place dish fig.1 over dish fig.2 in the same direction so that they fit together.

• *Grille (fig.3)*

Stainless steel removable support rack: must be placed in the oven.

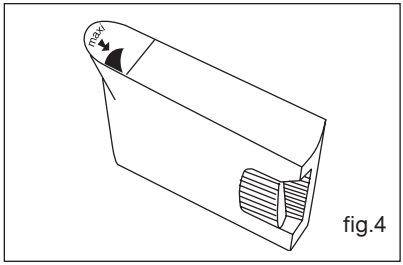


Tip

The dishes are dishwasher safe.

• *Removable tank (fig.4)*

Tank for supplying your oven with water independently.
Capacity of approx. 1 litre (maximum level).



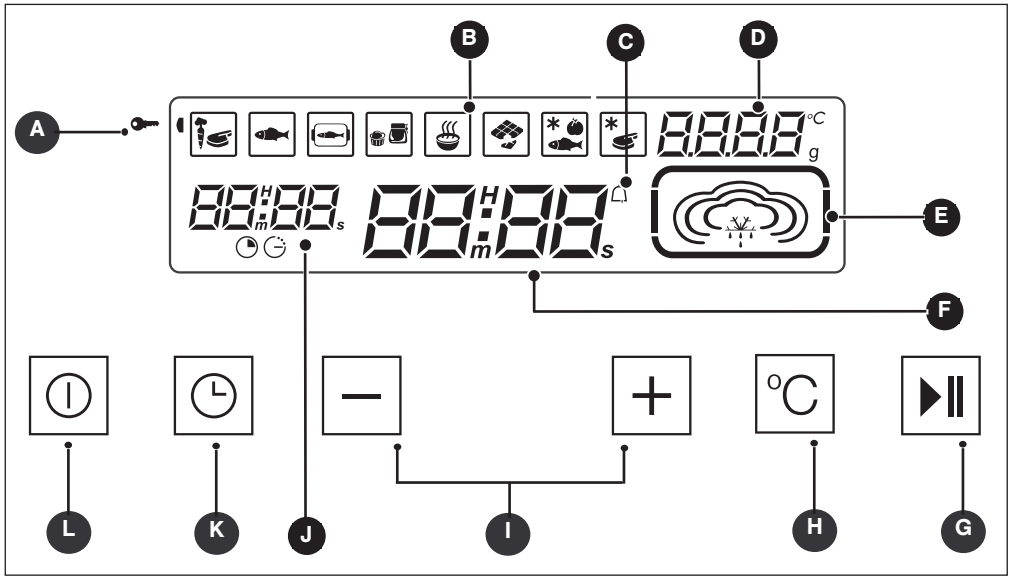
Tip

The use of slightly hard water will make it easier to maintain your oven.

Warning

The use of demineralised water is prohibited (not suitable for consumption). The use of softened water may damage the surface of the steam generator. It is best to use bottled mineral water.

• *CONTROL PANEL AND PROGRAMMER*



A Control pad lock indicator (child safety)

B Cooking mode indicator

C Timer display

D Oven temperature indicator

E Chosen cooking mode indicator

F Clock or timer display

G The Start/Pause button allows you to start or pause cooking and lock the control pad

H The Temperature button allows you to adjust the temperature

I The “Minus” and “Plus” buttons allow you to choose the type of program; to put the time forward or back and to increase or decrease the cooking time and the temperature

J Cooking time and end of cooking indicator

K The clock button allows you to set the time and the cooking time

L The Start/Stop button allows you to display the programs, and to interrupt or stop a program in progress

• *SETTING AND ADJUSTING THE TIME*

After connecting your appliance or after a long period without it being connected to the mains, the "12:00" button will flash on the display.

To set the time on the clock	**Display**
Set the time using the + and - buttons then validate by pressing the ⏯ button.	

When the time has to be changed	**Display**
Press the ⏻ button then press 🕒 twice. The time will flash. Program the new time (e.g. 7:30) using the + and - buttons.	
Validate by pressing ⏯. A beep will be emitted to confirm that the new time has been set.	

• *ADJUSTING THE CONTRAST*

Programming	**Display**
Press the ⏻ button then a few seconds later press 🕒, until the indication -CO- appears on the display. Adjust the contrast using the + or – buttons and validate with the ⏯ button.	

• *TIMER FUNCTION*

Programming	**Display**
You can program the "Timer" function of your oven. Press the ⏻ button then 🕒. Adjust the programming time using the - / + buttons, for example 1 minute. Validate by pressing ⏯. The display shows the time again but the countdown starts. Once the time has ended, the timer emits a series of beeps to warn you. These beeps can be stopped by pressing any button.	

• *IMMEDIATE STEAMING*

YOUR OVEN HAS 8 STEAMING FUNCTIONS:

Warning

In all cases, do not start the oven without water in the tank.

- Cooking with immediate start and timer programmed at 100°C:

Programming **Display**

Press the ⏻ button then the + button to select the required function, here , (100°C).

Validate using the ⏯ button to access adjustment of the cooking time.

SETTING THE COOKING TIME IF NECESSARY:

- 0:25 flashes (pre-programmed time).
- Adjust by pressing the + or - buttons. E.g.: 30 minutes

Validate by pressing the ⏯ button.

ADJUSTING THE TEMPERATURE BY ONLY USING THE BUTTON:

- Press the °C, button, “100°C” flashes.
- Adjust by pressing the - button to change the temperature.

E.g.: 80°C

- Make sure that your door is properly closed.

Validate your choice by pressing the ⏯ button then press the same button again to start the cooking.
Your oven will start up and count down minute by minute.

If necessary, stop the cooking by pressing ⏻ for one second.

Warning

This appliance is designed to operate with the door closed.

Tip

In order not to alter the cooking results, do not open the door of the appliance during cooking.

• *PRE-PROGRAMMED COOKING TIMES FOR THE DIFFERENT FUNCTIONS*

Cooking Temperature °C	*Pre-programmed time*	*Minimum adjustment time*	*Maximum adjustment time*
100	25 min	5 min	1 hour
85	15 min	5 min	1 hour
75	15 min	5 min	1 hour
90	20 min	5 min	1 hour
95	30 min	5 min	1 hour
80	15 min	5 min	1 hour
55	30 min	5 min	1 hour
60	30 min	5 min	1 hour

• *SHUTDOWN DURING COOKING*

At ant time, you can stop cooking by pressing the ⏻ button (hold it down for around 1 second).
If the steam generation has not yet started (around 1 minute), the oven will stop immediately and the time will disappear.
If the steam generation has already started, the time changes to 3 minutes and a countdown will start, with the steam being evacuated prior to opening.

• *AT THE END OF COOKING*

0:00 flashes. Emission of intermittent beeps for 3 minutes.

To stop the beeps, press the ⏻ button or open the door.

Warning
The tank MUST be emptied.

• *WATER MANAGEMENT*

In the event of a problem connected with the water circuit during cooking, the ▭ symbol flashes and a beep sounds. This fault is connected with:
- an empty tank.
- an incorrectly fitted tank.

After checking these two points, close the door again and restart cooking by pressing the ⏯ button.

• *PROGRAMMED COOKING*

• Delayed cooking with end of cooking time selected:

Delayed cooking is possible in all cases **except for the defrost functions:**

Programming **Display**

- The procedure is the same as for immediate cooking then, after validating the cooking time,

- Press the ⏲, button twice. The end of cooking time is displayed and flashes to show that adjustment is now possible.
For example: It is 12:30.
You have programmed a cooking time of 25 min. The end of cooking time displayed is 12:55.
- Adjust the end of cooking time by pressing the + or -.buttons
For example: End of cooking 14:00.

-Validate by pressing the ⏯ button.
An animation takes place intermittently after a few minutes, indicating that delayed cooking is in progress.

After these actions, the start of heating is delayed so that the cooking ends at 14:00.

At the end of cooking (end of programmed time),
- The oven shuts down
- The cooking time indicator flashes at 0:00.
- A series of beeps is emitted for several minutes. These beeps can be definitively stopped by pressing the ⏻ button.
The display shows the time of day.

Tip :

At any time you can consult or modify the end of cooking by pressing the ⏲ button. To cancel your programming if you wish, press the ⏻ button.

• *CHILD SAFETY*

You can program the “CHILD SAFETY” function to prevent unauthorised start-up of your oven.

Programming **Display**

With the oven switched off,

- Press the ⏻ button

then the ⏯ button for 5 seconds.
Two beeps are emitted to confirm that your oven is temporarily locked.

An indication 🔒 appears at the top left of the display.

No program is now available.

To cancel:

Press the ⏯ button for 5 seconds. The indication 🔒 disappears and the clock is displayed.
Two beeps are emitted to confirm the procedure.

FUNCTIONS *Temperature °C*	COOKING	EXAMPLES OF COOKING
100	Steaming most often used	Vegetables and meat
85	For cooking fragile foodstuffs	Fragile whole fish (trout)
75	Cooking fragile fish	Sardine, red mullet fillets
90	For cooking fragile foodstuffs, fruit, stewed fruit	Baked eggs; keeps stuffed tomatoes in shape. Ramekins, custard, etc.
95		Terrines, poultry pâté. Heating up ready meals
80	Gentle heating	Melting chocolate, butter. Fruit just warm to be eaten immediately
55	Slow defrosting without risk of cooking	Defrosting fish fillets before coating with breadcrumbs. Red fruits that have to kept cold (for tarts and coulis)
60		Defrosting meat before grilling (e.g.: sausages)

	FOOD Any quantity	TIME	°C	PREPARATION	COMMENTS
VEGETABLES	Artichokes (small)	40 to 45 min	100	placed upside down on the plate	• These times depend on the nature, thickness and freshness of the vegetables. Follow the instructions shown in the "preparation" column. • The cooking time is the same irrespective of the quantity to be cooked. E.g.:1 or 4 artichokes –same cooking time. • To control the level of cooking, pierce the thickest part of the vegetable, if it is cooked there will be no resistance.
	Asparagus	35 to 40 min.	100	Reduce time for tips only	
	Broccoli	18 min.	100	florets	
	Carrots	20 to 22 min.	100	thinly sliced	
	Celeriac	25 to 30 min.	100	thinly cut	
	Pumpkin	15 to 20 min.	100	diced	
	Mushrooms	15 min.	100	thinly sliced	
	Cabbage family	30 to 35 min. 22 min. 30 to 35 min.	100	Brussels sprouts Cauliflower florets Cabbage shredded	
	Courgettes	10 to 15 min.	100	sliced	
	Crosnes	20 min.	100		
	Spinach	20 min. 35 min	100	(fresh) stir during cooking (frozen) " "	
	Chicory	30 min.	100	trunk removed and cut in 2	
	Fennel	22 min.	100	lengthwise cut in 2	
	Green beans	30 to 35 min.	100		
	Turnip	15 to 20 min.	100	diced	
	Peas fresh	20 to 25 min.	100	/	
	Leeks	25 min.	100	cut in 2	
	Potatoes	25 min. 40 to 45 min.	100	sliced whole	
SHELLFISH	Coquilles St Jacques	10 to 12 min.	90	w/.flavourings	• Lay the shellfish on the mesh of the glass dish, add aroma tic herbs. • Lay crabs, etc. on a bed of algae.
	Mussels/ Winkles	20 to 25 min.	95	w/.flavourings	
	Crab/ Crayfish	25 min.	95	/	
	Lobster	30 to 35 min.	95	depends on weight	
	Scampi	12 to 15 min.	90	/	
FRUIT	Apples/ peaches/pears	10 to 15 min.	90	whole, peeled	• Time depends on ripeness.
	Stewed	25 min.	95	fruit sliced in	
	Creamed	10 min.	90	ramekins	

	FOOD Any quantity	TIME	°C	PREPARATION	COMMENTS
FISH	Pike	25 to 30 min	85	whole (1 kg)	• *Steaks: Round pieces of fish 2 to 3 cm thick (180/200g) per person. • Buy the freshest produce. • Place whole fish on the dish or on a bed of bayleaves, fennel or another aromati herb. • At the end of cooking, remove the skin, which will come away very easily.
	Cod/Hake	13 to 15 min.	85	steaks (180 g)*	
	Bream	20 to 25 min.	85	whole (1 kg)	
	Haddock	15 min.	75	fillets	
	Herring	20 min.	85	whole (200 g)	
	Pollock (black and yellow)	15 to 20 min.	85	steaks (180 g)	
	Monkfish	15 min.	80	depends on thickness	
	Mackerel	20 min.	85	whole (250 g)	
	Whiting	15 min.	75	fillets	
	Skate	25 to 30 min.	80		
	Red mullet	15 min.	80	whole (200 g)	
	Mullet/Sole	10 min.	75	fillets	
	Dogfish	20 min.	85	6 large pieces (6 to 10 cm long)	
	Salmon	15 to 20 min.	85	steaks (180/200 g)	
	Tuna	20 to 25 min.	100	steaks (180/200 g)	
	Trout whole (1kg)	20 to 25 min.	100	whole (200 g) 13 to 15 min.	
MEAT	Beef	15 to 30 min.	100	Roast 800 g : 55 to 60 min.	•Then brown using another dish.
	Pork (medallions)	25 min.	100	Chicken legs: 35 to 40 min.	
	Poultry (white)	20 to 25 min.	100		
	(Paupiettes)	25 min.	95	Roast turkey: 50-60 min.	
	Sausages	20 min.	90	Morteau sausage 400 g	
	Puddings	10 to 15 min.	90		
EGGS	Use very fresh eggs stored at room temperature.	7 min.	100	Boiled: placed directly on grill.	
		8 min.	100	Soft: placed directly on grill.	
		10 to 12 min.	100	Hard	
		5 to 6 min.	100	Poached: break onto an individual plate, place on grill and cover with cling film.	
			90	Baked: see detailed recipes.	
RICE, PASTA SEMOLINA	Place directly in a dish, cover with water or milk. Steam is not enough to saturate these foodstuffs that swell. Place a sheet of foil over the dish to avoid drops of water falling down.				
	Rice pudding	30 min.	100	100 g washed rice - 20 cl milk - 2 dessertspoons sugar 200 g (1/4 litre water)	• Fluff up with a fork at the end of cooking.
	Semolina	20 min.	100		

• *CLEANING THE OUTER SURFACE*

To clean the window of the electronic programmer and the oven door, use a soft cloth soaked in a glass cleaning product.
Do not use abrasive products or hard metallic scourers to clean the glass door as this could scratch the surface and cause the glass to break.

• *CLEANING THE INSIDE OF THE OVEN (AFTER EACH USE)*

Rub the inside of the oven with a dry cloth after the steam generator has cooled or leave the inside of the oven to dry with the door slightly open.

• *CLEANING THE WATER SUPPLY PIPE (ONCE A MONTH)*

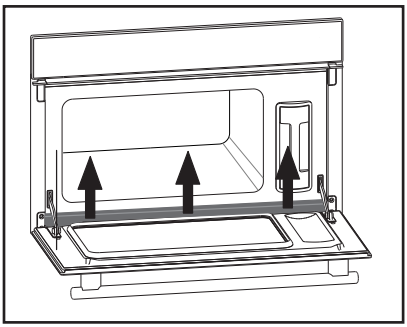
Remove the water supply pipe by unscrewing it.
Remove any lime scale deposit that there may be inside the pipe (using a fine, sharp object such as a skewer or a knitting needle).

• *CLEANING THE STEAM GENERATOR (ONCE A MONTH)*

Pour 1/2 glass of white vinegar into the generator. Leave to act for a few minutes, then clean and rinse with water.
Do not use a sponge or abrasive powders or kettle descaler.

• *CLEANING THE DISCHARGE SPOUT*

Remove the discharge spout by pulling it upwards, wipe it and put it back in place using the three notches provided for this purpose.



Warning
Do not use a steam cleaning appliance.

You have a question about whether or not your oven is working properly. This does not necessarily mean that there is a breakdown. **In any case, check the following points:**

YOU NOTICE THAT...	POSSIBLE CAUSES	WHAT TO DO?
Your display does not light up	*- No power supply to oven.* *- Electronic card is not working.*	*- Check the power supply (fuse).* *- Call the After-Sales Service.*
Water or steam leaking through the door during cooking.	*- The door is not closed properly.* *- The door seal is faulty.*	*- Call the After-Sales Service.*
The light in your oven no longer works.	*- The light is not working.* *- Your oven is not plugged in or the fuse has blown.*	*- Change the bulb.* *- Plug in your oven or change the fuse.*

Warning

- Repairs to the appliance must only be carried out by professionals. Repairs not carried out within the rules can be a source of danger for the user.

Tip

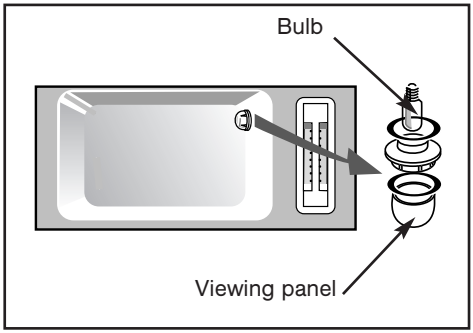
In any case, if your intervention is not sufficient, contact the After-Sales Service immediately.

Warning

SAFETY: Make sure that the appliance is disconnected from the power supply before replacing the bulb to avoid any risk of electric shock.
Act when the appliance has cooled down.
To unscrew the viewing panel and the bulb, use a rubber glove, which will make it easier to remove.

• *CHANGING THE BULB*

The bulb is located inside the oven on the back wall.
-Disconnect your oven from the mains before any intervention on the bulb to avoid any electric shock.
-Turn the viewing panel a quarter turn to the left.
-Unscrew the bulb in the same direction.



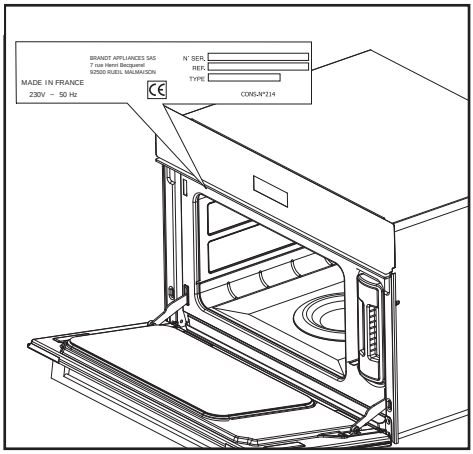
Bulb characteristics:
- 15 W - 220-240 V
- 300°C - Base E 14
- Change the bulb and then fit the viewing panel back into position, making sure that the seals are correctly placed.
- Reconnect your oven.

• *MAINTENANCE AND REPAIRS*

Any maintenance on your equipment should be undertaken by a qualified mechanic who is an authorized agent for the brand appliances. When making an appointment, state the full reference of your equipment (model, type and serial number). This information appears on the manufacturer's nameplate.

ORIGINAL PARTS

During maintenance work, ask for exclusive ***use of certified original spare parts.***



FagorBrandt SAS, lessee management company - Simplified Joint Stock Company (SAS) with capital of 20,000,000 euros
Nanterre Trade & Companies Register 440 303 196

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